

Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	2	Date	02/21/2023
Establishment Kirby Foods Eureka IGA #588 - Deli		License/Permit #	23 075	Time In	12:10 PM
Street Address 514 W. Center Street		Permit Holder	Kirby Foods Inc	Time Out	1:45 PM
City/State Eureka, IL		ZIP Code	61530	Risk Category I	
		Purpose of Inspection Routine Inspection			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	In	Person in charge present, demonstrates knowledge, and performs duties		15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)	X	16	In	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In	Proper use of restriction and exclusion		18	N/O	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events		19	N/O	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	In	Proper eating, tasting, drinking, or tobacco use		20	In	Proper cooling time and temperature	
7	In	No discharge from eyes, nose, and mouth		21	In	Proper hot holding temperatures	
Preventing Contamination by Hands				Highly Susceptible Populations			
8	In	Hands clean and properly washed		22	In	Proper cold holding temperatures	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	In	Proper date marking and disposition	
10	Out	Adequate handwashing sinks properly supplied and accessible	X	24	N/A	Time as a Public Health Control; procedures & records	
Approved Source				Food/Color Additives and Toxic Substances			
11	In	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		26	N/A	Pasteurized foods used; prohibited foods not offered	
13	In	Food in good condition, safe, and unadulterated		Conformance with Approved Procedures			
14	N/A	Required records available: shellstock tags, parasite destruction		27	N/A	Food additives: approved and properly used	
				28	In	Toxic substances properly identified, stored, and used	
				29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30		Pasteurized eggs used where required		43		In-use utensils: properly stored	
31		Water and ice from approved source		44		Utensils, equipment & linens: properly stored, dried, & handled	
32		Variance obtained for specialized processing methods		45		Single-use/single-service articles: properly stored and used	
Food Temperature Control				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly	
34		Plant food properly cooked for hot holding		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35		Approved thawing methods used		48		Warewashing facilities: installed, maintained, & used; test strips	
36		Thermometers provided & accurate		49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	X	Food properly labeled; original container		50		Hot and cold water available; adequate pressure	
Prevention of Food Contamination				Employee Training			
38		Insects, rodents, and animals not present		51		All food employees have food handler training	
39		Contamination prevented during food preparation, storage and display		52		Plumbing installed; proper backflow devices	
40		Personal cleanliness		53		Sewage and waste water properly disposed	
41		Wiping cloths: properly used and stored		54	X	Toilet facilities: properly constructed, supplied, & cleaned	
42		Washing fruits and vegetables		55		Garbage & refuse properly disposed; facilities maintained	
				56		Physical facilities installed, maintained, and clean	
				57		Adequate ventilation and lighting; designated areas used	
				58		Allergen training as required	

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Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried chicken/hot-holding unit	165	Cauliflower broccoli salad/RIC	38	Twice baked potato/RIC	36
Mashed potatoes/hot-holding	139	Seafood pasta/RIC	38	Chicken wings-cooling/RIC	70
White gravy/hot-holding unit	157	Chicken salad/RIC	37	Egg rolls/RIC	39
Brown gravy/hot-holding unit	159	Ham salad/RIC	36	Meatloaf/RIC	36
Macaroni & cheese/hot-holding	137	Cole slaw/RIC	38	Chicken tenders/RIC	35
Chicken tenders/hot-holding unit	168	Macaroni salad/RIC	38	Ham/RIC	39
Rotisserie chicken/hot-holding	153	Potato salad/RIC	37	Peeled hard boiled eggs/WIC	38
Chicken & vegetable soup/hot	165	Egg salad/RIC	38	Shredded chicken/WIC	37
		Picnic pasta salad/RIC	35	Ham/WIC	37

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPM certification. This facility is classified as a Category I food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
10	6-301.12 (Pf) Observed in bakery prep area paper towels not provided at the hand washing sink. Provide disposable paper towels at all hand washing sinks. Paper towels provided by food employee during inspection.
37	3-302.12 (C) Observed in bakery prep area multiple clear plastic containers of multi-colored dry food substances without name identifying contents on containers. Identify food storage containers with common name of the food. Please correct this violation within 90 days or at least by next routine inspection.
54	5-501.16 (C) Observed waste receptacle not found near the handwashing sink in the bakery prep area. When disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Scott Maricle

Caleb Graber
155cda-j953hg4-State Food Safety
Exp. 11/2026

HACCP Topic: TCS food date-marking and food temperature requirements, no bare hand contact with ready-to-eat food, employee health

Person-in-Charge (Signature)

Feb 21, 2023

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

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Establishment: Kirby Foods Eureka IGA #588 - Deli

Establishment #: 23 075

[illegible]

Person In Charge (Signature)  Date Feb 21, 2023

Paul William Wang
Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: